

Les Teagle's Distinctive Foods



It was a mere 10 years or so ago that Les Teagle introduced a new note in dining out in Seattle: he built his own building for specific use as a dinner house, and with the startling new touch of *carpeting* on the floors. His success encouraged the growth of more fine dinner houses and even encouraged Les himself to start all over again 3 years ago and outdo his own original effort.

He and his wife, Rita, were won over to their new location by the view—and you will be, too. While the good-looking stone and timber building fronts on bustling Aurora Avenue, the wide-windowed dining room is on the far side, overlooking Lake Union. The guest has a panoramic view ranging from the University of Washington campus, across Capitol Hill and clear down to the city center skyline—very effective at night.

Rita Teagle, who runs the front of the restaurant, and Les, who runs the kitchen, make perfection their rule—from their topnotch prime ribs down to snowy linens and gleaming silverware. If you arrive there early enough so that uncompromising daylight is still flooding through the big windows, you'll see one of the most faultlessly-kept places in existence.

A clue to all this lies, I think, in Les' commentary on the back of the menu, in which he states the kind of long-cherished dream he has tried to fulfill with his new place. "... a dining place ... not too big ... a cozy spot

with a club atmosphere ... free from the rush and clatter of just an eating place ... in which each customer could have special attention ..." Further on he says, "I want my patrons to make this place in actuality their own ... I want them to feel when they visit us here that they are visiting a home in which we take all the pride of unostentatious hospitality they would feel towards visitors in their own homes ... in short, we don't want just customers ... we want friends!"

This "home" is decorated in a restful, smart, contemporary manner featuring subdued corals, greens, beiges and browns ... grass cloth ... handsome screens with woven trim of metallic threads and yarn. Mrs. Teagle is primarily responsible for the tasteful decor and her "green thumb" makes fake greenery unnecessary.

Les serves as his own selector and cutter of the meats, so to him must go the major credit for the famous prime ribs served here, and the charcoal-broiled filet mignon and New York sirloins. Other entrees include broiled fresh salmon, fresh crab legs, frog legs, lobster, prawns—most served with baked or French fried potatoes, a green salad and Teagle's homemade French type dressing. Their own old-fashioned rice custard and French apple pie are top favorites on the dessert list.

The cocktail lounge, known as the "Tee Room," has murals of golf courses, and sports a couple of trophies won by Mr. Teagle.

**Les Teagle's
Distinctive Foods
920 Aurora
Seneca 7066
Monday thru Saturday
4:30 to 1 pm
Cocktails
Closed Sundays**

Music from their own hi-fi systems, year-round air conditioning and ample parking add to the pleasure of your visit to Teagle's, just 5 minute's drive from downtown.

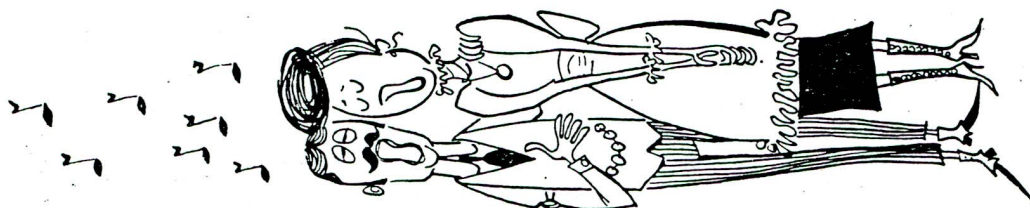
you shall eat Mt. Rainier

Steve's Gay Nineties

The greatest collection of Northwest memorabilia has been made to live and breathe again here . . . stair cases from our fine old mansions . . . chandeliers from our old opera house . . . and the one I love best—the elegant back bar the "Feds" didn't have the heart to destroy during their frequent raids on the "speakeasies" during prohibition.

From the standpoint of decor of Flora Dora girls and of old Charlie Chaplin silent movies, the years drop off and the past appears. But the luxury-laden American buffet of 60 dishes is a tantalizing treat for very up-to-date appetites.

The entertainment is as authentic as the decor and strictly designed to prove that we enjoy fun and community singing accompanied by excellent food just as much as our forefathers. Lots of family parties earlier in the evening and on Sundays . . . a more mature crowd later on when it's past the children's bed time.



South Tacoma
Seattle Phone
MA 2-4630
Tacoma Phone
GR 2-4471
7 Days, 24 hrs.
Cocktails
Entertainment
Dinners frm \$2.25

OLD FASHIONED BAKED BEANS (serves 8)

4 c Great Northern beans 1/4 c table syrup
1 med. size onion, 1/2 c catsup
chopped 1/2 c diced ham
1 t prepared mustard 1/2 t kitchen bouquet

Cook beans in 10 cups salted water until done, but firm. Add ingredients and bake 3 hours.

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Les Teagle's

A superior dinner house doing a superior job of providing the kind of food most often sought by the American people: steak and prime ribs.

A bright, clean, cozy, carpeted restaurant with impeccable table cloths and an equally impeccable view of Lake Union and the new freeway as it cuts along the west side of Capitol Hill. It's on a promontory on the east side of Aurora just as it rises from Mercer Street about 5 minutes from downtown.

The many repeat customers maintain that here are the friendliest waitresses in town, serving in addition to the food mentioned above, saute'd crab legs with rice pilaff . . . small filets of sole, Amalgam; fresh pork tenderloin . . . crab and shrimp Louie and Les Teagle's own salad dressings.

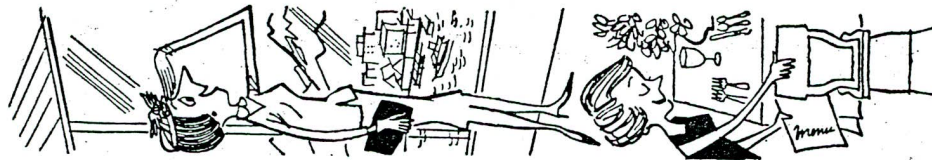
Generally a quietly sophisticated place with special emphasis on the prime ribs, which are better than any you could possibly obtain or prepare at home.

RICE CUSTARD PUDDING (serves 8)

8 eggs	Topping—
1 t vanilla	2 T butter
1 1/2 qts milk	1/2 c brown sugar
1/2 c sugar	2 c corn flakes
pinch salt	2 T chopped walnuts
cooked rice	

Mix first 5 ingredients, pour into 8 individual cups over a small amount of rice. Set cups in pan of water, bake 325° for 45 min. Crunchy Topping: melt butter, add brown sugar and heat until bubbling. Add corn flakes, chopped walnuts, and turn out onto waxed paper to cool. Serve sprinkled over top of custards.

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920 Aurora N.
AT 4-7066
4:30 pm-
12:30 am
Cocktails
Dinners frm \$3.65